



# *NARITA*

## DRINK MENU

FOREST HILLS, NEW YORK  
NARITACUISINE.COM

## **Beverage** 飲み物

2.00	Soda (coke, diet coke, sprite, club soda, ginger ale)
3.50	Ramune (Japanese Soda with marble inside)
2.50	Juice (pineapple, orange, tomato, cranberry, apple)
2.50	Ice tea, Ice Green tea
3.50	Perrier sparkling water
3.50	Calpico (Japanese soft drink)
2.95	Shirley Temple
2.95	Roy Roger

## **Beer** ビール

4.00	Kirin, Kirin Light
5.50	Yebisu Malt
6.00	Sapporo Draft (large)

## **Special Cocktails**

5.95	Sakura (plum wine and coconut cream)
6.50	Tokyo Colada (midori, pineapple juice & coconut cream)
6.50	Pacific Colada (blue Curacao, pineapple juice & coconut cream)
6.50	Pina Colada
5.50	Strawberry Colada (non-alcoholic)
5.95	Bonzai (sake & plum wine)
6.50	Samurai (plum wine & vodka)
7.00	Orange Passion (Grand Marnier, sprite, lime juice)
6.50	Banana Bliss
7.00	Narita Special (sake, vodka, pineapple juice, coconut cream)
6.50	Sex on the Beach
6.50	Calpico with Vodka (frozen)
6.95	Midori Margarita
7.50	Mango Sake Mojito
6.50	By the Pool (Midori, peach schnapps, pineapple juice and sprite)
7.50	Blue passion (Stoli raspberry, blue curacaos, pineapple juice and splash of sour mix)
7.50	Ultimate colada
7.50	Cool-Aid
7.50	Long Island Ice tea, Long beach Ice tea
7.50	Narita Cosmo
7.50	Narita Saketini
7.50	HpnotiQ Martini, Lychee Martini, Apple Martini, Peach Martini, French Martini

# Wine ワイン

## Glass Bottle

7.00	20.95	Château St. Michelle Columbia Crest Merlot
7.00	20.95	Château St. Michelle Columbia Crest Cabernet Sauvignon
7.00	20.95	Château St. Michelle Columbia Crest Syrah
7.00	20.95	Château St. Michelle Columbia Crest Chardonnay
7.00	20.95	Château St. Michelle Columbia Crest Sauvignon Blanc
7.00	20.95	Château St. Michelle Columbia Crest Riesling
5.00	16.95	Kikkoman Plum Wine
7.50	25.95	Choya Plum Wine (served with plum)
8.00	26.95	Bonterra Viognier (California grown Organic wine)
7.00	20.95	Danzante Pino Grigio
9.00	27.95	Matua Valley Sauvignon Blanc 2007 (New Zealand)
6.50	19.95	Lychee Sake Wine
6.50	19.95	Vandenge White Zinfandel

## Our Sake Selections

Although Sake is brewed only from rice, it offers a wide variety of tastes like wine. There are supposed to be more than 2,700 breweries all over Japan, and each brewery uses different Sake-brewing rice, Koji mold (yeast), and water (either spring water or filtered water) in its own unique brewing method. There are also differences distinctive to each Sake-making region in Japan, adding more complexity to the world of Sake.

We hope you enjoy our selections.

4.00	Hot House Sake
7.50	Large Hot House Sake
6.00	Ozeki dry (bottle)
7.00	Kira (extra dry, cup)
7.50	Kurosawa (dry, cup)
7.50	Mutsu-Denshin (organic, dry, cup)
6.50	Karatamba (light, cup)
7.50	Nigori (sweet, cup) bottle 14.00
14.00	Hana Sake Champagne (bottle only)
12.00	Kitchom Shoju (Japanese Vodka, cup only)
15.00	Hakushika Nakanakana Shoju (Japanese vodka, cup only)
15.00	Shirakaba (jumai, extra dry, bottle only)
15.00	Otokoyama (Tokubetsu jumai, extra dry, bottle only)
15.00	Nanbubijin (Tokubetsu jumai, mild & smooth, bottle only)
15.00	Hana-kohaku plum sake (bottle only)

# ***Soup & Salad***

- 3.00 Clear Soup
- 2.75 Miso Soup (soy bean soup)
- 3.50 Japanese Onion Soup
- 2.75 Small Green Salad with Ginger Dressing
- 4.50 Large Green Salad with Ginger Dressing
- 7.95 Kani Salad (crab meat, caviar, Japanese mayonnaise salad)
- 4.50 Chuka Salad (green seaweed salad)
- 6.50 Avocado Salad (sliced avocado with caviar and eel sauce)
- 5.00 Hijiki Salad (black seaweed salad)
- 8.95 Chef Salad (crabmeat, seaweed, mushroom, spinach, carrots & kirby)

# ***Sushi Bar Special***

- 8.95 Sushi Appetizer (four pieces of sushi sampler)
- 10.95 Sashimi Appetizer
- 14.95 Torched Toro Sashimi
- 9.00 Ankimo (Japanese pate, Monk fish liver steamed with sake)
- 12.00 Salmon-Q (Fresh salmon, caviar and Kirby mixed with chef's special sauce, top with quail egg)
- 14.95 Baby Yellowtail sashimi with thinly sliced Jalapeno pepper
- 8.50 Seafood Sunomono (mixed octopus, hokkigai, crab, white fish and kirby in vinaigrette dressing)
- 7.50 Kani Sunomono (crab in vinaigrette dressing)
- 17.00 Hamakama (grilled fresh whole yellowtail collar) (15 minutes +)
- 12.00 Spicy Tuna Mango (Chunks of tuna with spicy mayo, caviar and mango)
- 12.00 White Tuna Tataki (served with ponzu sauce)
- 12.00 Crunchy Spicy Tuna
- 8.95 Lobster salad maki
- 25.00 Seared Orata Sashimi (whole fish, headless, boneless. served with caviar and chef's special sauce)

# Appetizer 前菜

- 5.00 Shumai (steamed crab meat dumplings)
- 5.50 Shumai Katsu (breaded fried crab meat dumplings)
- 5.50 Gyoza (pan fired meat dumplings)
- 6.50 Ebi Gyoza (pan fried shrimp dumplings)
- 6.50 Curry Ebi Gyoza (pan fried curry flavored shrimp dumplings)
- 4.50 Yasai Gyoza (steamed vegetable dumplings)
- 6.95 Yaki Shrimp (4 skewers of grilled shrimps with ginger sauce)
- 5.75 Beef Negimaki (thinly sliced rib-eye steak rolled with scallion)
- 5.50 Chicken Negimaki (thinly sliced white meat chicken rolled with scallion)
- 6.50 Eno Maki (thinly sliced rib-eye steak rolled with enoki mushroom)
- 4.95 Yakitori (2 skewers of chicken thigh with onion & pepper)
- 6.95 Yaki-soba (sautéed soba noodle with cabbage & scallion)
- 5.00 Haru Maki (Japanese style egg rolls)
- 5.00 Age Do Fu (lightly fried bean curd)
- 6.95 Mushroom Butter Yaki (3 kinds of mushroom sautéed with light butter)
- 6.95 Asu-Kani Maki (thinly sliced chicken rolled with crab & asparagus)
- 7.00 Ika Maruyaki (lightly spicy grilled squid)
- 6.00 Shishamo (lightly grilled Japanese smelt fish)
- 7.50 Kaki-fry (fried Japanese oysters)
- 5.50 Yasai Itame (sautéed mixed vegetables in light teriyaki sauce)
- 5.50 Baby Tako (marinated baby octopus)
- 4.00 Edamame (steamed soybean with sea salt)
- 5.50 Zukemono (3 types of pickle)
- 8.95 Soft shell crab Tenpura (seasonal)
- 9.00 Rock Shrimp Tenpura (seasonal)
- 7.50 Tenpura Appetizer (shrimp, shrimp & vegetable, chicken)
- 6.00 Vegetable Tenpura (assorted vegetables)

# Teriyaki 照焼

served with salad & rice

- 17.95 Beef Steak (rib-eye center cut steak)
- 15.95 Chicken (white or dark meat)
- 17.95 Shrimp
- 13.95 Vegetable
- 19.95 Filet Mignon
- 18.95 Chilean Seabass
- 24.95 Lobster Tail
- 17.95 Salmon
- 21.95 Teriyaki Combination I (any 2 teriyakis except lobster tail)
- 28.95 Teriyaki Combination II (lobster tail & any other teriyaki)

# Pasta パスタ

- 13.95 Seafood (crab, scallop, shrimp & vegetable)
- 12.95 Yaki Udon with Chicken
- 13.95 Yaki soba with beef
- 10.95 Vegetable
- 12.95 Nabeyaki Udon (clam, shrimp, tempura, egg, vegetable & noodle in broth)
- 12.95 Tempura Udon (shrimp, vegetable tempura & noodle in broth)

# Bento

Served with soup, salad, rice & ice cream

- 19.95 Tsuki (sushi, tempura, chicken teriyaki & lemon yaki)
- 22.95 Taiyo (sashimi, beef negimaki, shumai katsu & ginger shrimp)
- 26.95 Hekari (3 eel sushi, filet teriyaki, lobster tempura & chicken negi maki)
- 28.95 Seafood (shrimp tempura, scallop misoyaki, lobster butteryaki & fish teriyaki)

18 % GRATUITY ADDED FOR PARTY OF SIX OR MORE \* NO CELL PHONE IN DINING AREA PLEASE

# ***Chef's Recommendation***

**served with salad & rice**

- 17.95 Beef Asparagus Maki (beef rolled with asparagus)
- 16.95 Lemon Yaki (salmon sautéed with lemon)
- 15.95 Tonkatsu (breaded fried pork cutlet with sauce)
- 16.95 Tori Katsu (breaded fried chicken cutlet with sauce)
- 19.95 Miso Glazed Chilean seabass
- 18.95 Grilled shrimp with Japanese Black Pepper sauce
- 17.95 Chicken Cheese Maki (breaded fried chicken rolled with cheese, crab & spinach)
- 16.95 Sukiyaki (thinly sliced rib-eye steak cooked with vegetable in broth)
- 24.95 Red Snapper with Spicy teriyaki sauce (whole fish)

## ***Tenpura***

**served with salad & rice**

- 16.95 Narita (battered fried shrimps and vegetables)
- 13.95 Vegetable (battered fried vegetables)
- 17.95 Shrimp (battered fried shrimps)
- 19.95 Tenpura Quartet (battered fried shrimps, white fish, lobster tail & vegetables)
- 15.95 Chicken (battered fried chicken & vegetable)
- 17.95 Fish (battered fried chilean seabass & vegetable)

## ***Hibachi***

**Entrée served with soup, salad, fried rice and vegetable**

- 20.95 Filet Mignon
- 19.95 Chicken
- 19.95 Scallop
- 18.95 Shrimp
- 18.95 Salmon
- 26.95 Lobster Tail
- 19.95 Chilean Sea Bass
- 16.95 Vegetable
- 24.95 Soft-shell Crab (seasonal)
- 22.95 Nara (any 2 hibachi except lobster tail or soft-shell crab)
- 28.95 He-an (lobster tail with any other hibachi)
- 26.95 Kamakura (any 3 hibachi except lobster tail & soft-shell crab)
- 32.95 Edo (lobster tail with any other 2 hibachi)
- 3.50 Additional Fried Rice
- 8.95 Yaki Udon Appetizer (sautéed rice noodle with vegetable)
- 7.95 Tofu Shiitake Appetizer (sautéed tofu & shiitake mushroom with teriyaki sauce)

# Sushi

## served with salad & rice

- 17.95 Shogun (tuna, fluke, salmon, shrimp, crab, black marlin, St bass, white tuna & Salmon/avocado maki)  
17.95 Taisho (tuna, yellowtail, tamago, 2 salmon, tobiko, mackerel, fluke, california)  
18.95 Narita (select any 8 pieces from sushi ala carte list except ones marked with "\*" and  
1 roll from best six-piece menu)  
18.95 Maguro & Hamachi (4 tuna, 4 yellowtail & 1 sunshine maki)  
17.95 Chirashi (assorted raw fished on top of sushi rice)  
16.95 Maki Combo Deluxe (select any 3 roll from best six piece maki list)  
12.95 Maki Combo (select any 3 roll: tekka, california, kappa or boston maki)  
16.95 Unaju (broiled eel with sauce tops sushi rice)  
25.00 Sushi Deluxe (2 tuna, 2 yellowtail, tako, 2 saba, 2 salmon, eel, tobiko & white fish)  
23.95 Sushi & Sashimi Combination  
14.95 Sushi Bar Special (spicy tuna hand roll, tuna, tamago, salmon, tobiko & shrimp)

# Sashimi

## served with salad & rice

- 17.95 Narita (3 tuna, 3 white fish, 1 crab, 2 yellowtail and 3 salmon)  
18.95 Samurai (2 tuna, 2 yellowtail, 2 tako, 2 saba, 2 salmon, kani & 3 white fish)  
18.95 Maguro & Hamachi (5 tuna & 5 yellowtail)

# Sushi & Sashimi Ala Carte

## *Sushi/Ssashimi*

- 2.50/2.75 Tuna, Caviar, Crab, Fresh Salmon, Fluke, Smoke Salmon, Squid, Akagai,  
Tile, Strip Bass, Shrimp, Tamago, Mackerel, Spanish Mackerel, Hokkigai, Octopus  
2.75/3.00 Eel\*, Salmon Roe\*, Yellowtail\*, Artic Char\*, Gold Tobiko\*, Wasabiko\*, Red Tobiko\*,  
White Tuna\*, Black Marlin\*, Herring roe\*, Amaebi\*  
3.50/3.50 Uni\*, Ankimo\*, Snow Crab\*, Scallop\*  
5.00/5.00 Mirugai\* , King crab\*  
M/P Toro\*

**Brown rice, soy paper available upon request**

# ***Best Six-Piece Maki***

4.50	Tekka (tuna)
5.00	Spicy Tekka
5.50	Spicy Tekka/avocado
5.95	Spicy crunchy Tuna
5.50	Sunshine (tuna & yellowtail)
6.00	Austin (tuna, caviar & avocado)
6.00	Groton (tuna, fresh salmon & radish sprout)
6.50	Windsor (tuna, caviar & fluke)
5.00	Negi-hamachi (yellowtail & scallion)
6.00	Exeter (yellowtail & fresh salmon)
6.50	Kessel (yellowtail, spicy, caviar & radish sprout)
6.75	Overhill (yellowtail, crab & caviar)
7.25	Jewel (yellowtail, caviar & avocado)
5.50	Unagi (eel & cucumber)
5.50	Clyde (eel & avocado)
5.75	Booth (eel & smoke salmon)
5.75	Alderton (eel & shrimp)
5.75	Burns (eel, caviar & scallion)
4.50	California (crab & avocado)
5.50	Boston (shrimp, cucumber, lettuce, Japanese mayo)
5.50	Onslow (octopus & cucumber)
6.50	Carlton (shrimp tempura, caviar & cucumber)
6.00	Loubet (shrimp, crab & avocado)
5.50	Fleet (spicy salmon & avocado)
5.00	Stafford (mackerel & scallion)
7.50	Dartmouth (salmon tempura, caviar & avocado, spicy eel sauce)
6.50	Juno (Shrimp tempura, avocado & spicy mayo)
5.50	Underwood (mackerel, caviar & cucumber)
6.00	Alaska (smoke salmon, caviar & avocado)
5.75	New York (salmon skin & cucumber)
5.50	Herrick (fresh salmon, cucumber & radish sprout)
6.00	Fairway (fresh salmon, fluke & scallion)
6.75	Hawaii (smoke salmon, shrimp & caviar)

## ***Best Five-Piece Maki***

- 6.75 Agnes (tuna, yellowtail, avocado & cucumber)
- 6.50 Betty (tuna, shrimp, cucumber & asparagus)
- 6.75 Caren (tuna, fresh salmon, avocado & radish sprout)
- 7.00 Diana (tuna, caviar, avocado, cucumber & radish sprout)
- 7.00 Elizabeth (yellowtail, fresh salmon, avocado & cucumber)
- 7.00 Florence (yellowtail, scallion, spicy sauce & asparagus)
- 7.25 Gina (yellowtail, eel, cucumber & scallion)
- 7.25 Holly (eel, salmon skin, avocado & cucumber)
- 7.25 Irene (eel, shrimp, asparagus & cucumber)
- 7.75 Jade (eel, smoke salmon, shrimp & avocado)
- 8.00 Kay (eel, smoke salmon, shrimp & crab)
- 7.50 Laura (eel, tamago, caviar & scallion)
- 7.00 Mary (salmon skin, shrimp, cucumber & radish sprout)
- 7.00 Natasha (smoke salmon, crab, cucumber & avocado)
- 6.75 Olivia (fresh salmon, avocado, cucumber, caviar, spicy, tempura flake)
- 7.25 Peggy (salmon, scallion, spicy, avocado, cucumber & caviar)
- 7.50 Queenie (smoke salmon, onion, asparagus & cream cheese)
- 7.25 Rosy (shrimp, crab, caviar, avocado & cucumber)
- 7.25 Samantha (shrimp tempura, caviar, avocado & lettuce)
- 7.50 Terry (spicy shrimp, tempura flake, asparagus & caviar)

## ***Vegetable Maki***

- 3.75 Kappa (cucumber)
- 4.00 Kanpyo (Japanese squash)
- 4.00 Avocado
- 4.50 Avocado/Kappa
- 4.00 Oshinko (Japanese yellow pickle)
- 4.00 Asupara (spicy asparagus)
- 4.75 Shiitake mushroom (Japanese style marinated mushroom)
- 4.75 Ume shiso (Japanese plum paste with mint leave)

# Special Maki

- 7.95 Pearl (Spicy tuna, tempura flake, avocado, caviar and mayo)
- 9.95 Amazing (Caviar, avocado and kappa inside. eel, avocado and caviar wrap outside)
- 9.95 Salmon Broken Heart  
Caviar, avocado and kappa inside. With Fresh salmon, avocado and caviar wrap outside, top with spicy sauce, scallion and sesame seeds.
- 10.95 Tuna Broken Heart  
Caviar, avocado and kappa inside. With tuna, avocado and caviar wrap outside, top with spicy sauce, scallion and sesame seeds.
- 11.95 Spiderman  
Caviar, kappa and Softshell crab tempura with lettuce and mayo
- 8.95 Spicy scallop Maki  
Fresh sea scallop chopped and mixed with spicy sauce, caviar, mayo and tempura flake
- 8.95 Baby Jordan  
Eel, caviar, avocado and toasted smoke salmon
- 9.95 Sky Beauty  
Spicy mix of yellowtail, tuna, caviar and tempura flake
- 14.95 Passion  
Cream cheese with Toasted salmon, avocado and crab inside. shrimp and caviar outside
- 14.95 Hulk  
Shrimp tempura with kappa inside, Wrapped with Eel, avocado and ikura
- 12.95 Dragon(avocado wrap) or Gold dragon(mango wrap)
- 14.95 Rainbow  
California with yellowtail, tuna, fresh salmon, white fish wrap
- 14.95 Fusion  
Crispy fried soy paper rolled with fresh salmon, yellowtail, tuna, avocado and caviar.
- 13.95 Super Naruto  
Yellowtail, tuna, caviar, fresh salmon with cucumber wrap (no rice)
- 9.95 OMG  
Spicy tuna, mango, jalapeño
- 9.95 Fire Cracker  
Spicy white tuna, tempura flake, jalapeno, caviar and kirby

# ***Lunch Menu***

**Monday – Saturday 12-3pm  
Except Holidays**

## ***Sushi & Sashimi***

**served with salad & rice (rice for sashimi order only)**

- 10.95 Sushi I (tuna, fluke, shrimp, salmon, crab & california)
- 10.95 Sushi II (tuna, yellowtail, salmon, fluke, masago & kappa)
- 11.95 Sushi III (eel, salmon, hirame, tuna, tamago & new york)
- 11.95 Sashimi I (2 tuna, 2 yellowtail, crab, ebi, fluke, st. bass)
- 11.95 Sashimi II (2 tuna, 2 fluke, 2 mackerel & 2 salmon)
- 14.95 Sashimi III (3 tuna, 3 yellowtail, 4 salmon)
- 8.95 Maki Combo I (choose any 2 maki from list)
- 11.95 Maki Combo II (choose any 3 maki from list)

### **Maki List**

**Tekka, Kappa, California, New York, Boston, Unagi, Alaska, Clyde, Loubet, Spicy Tekka, Spicy Salmon, Asparagus, Spicy California, Philadelphia, Oshinko, Kanpyo, Spicy Asparagus, Austin, Spicy Crunchy Salmon, Spicy Crunchy Tekka.**

## ***Teriyaki***

**served with salad & rice**

- 10.95 Beef (rib-eye steak)
- 9.95 Chicken (white or dark meat)
- 10.95 Salmon
- 10.95 Shrimp
- 9.95 Beef Negimaki or Chicken Negimaki
- 8.95 Pork or Vegetable

## ***Tenpura***

**served with salad & rice**

- 8.95 Shrimp or Chicken
- 7.95 Vegetable Only

**18 % GRATUITY ADDED FOR PARTY OF SIX OR MORE \* NO CELL PHONE IN DINING AREA PLEASE**

# Pasta

served with salad

- 10.95 Seafood (udon)
- 7.95 Chicken (udon)
- 6.95 Vegetable (udon)
- 9.95 Salmon (udon)
- 7.95 Yaki-soba with Chicken
- 9.95 Nabeyaki
- 9.95 Tenpura Udon (in broth)

# OBento I お弁当

served with soup, salad, rice & california roll (8.95)

- |                      |                  |              |
|----------------------|------------------|--------------|
| Ebi Gyoza (4)        | Shumai Katsu (4) | Gyoza (4)    |
| Chicken Negimaki (6) | Shumai (4)       | Yakitori (2) |
| Beef Negimaki (6)    | Tenpura (4)      | Tonkatsu     |

# OBento II お弁当

served with soup, salad, rice & 1 roll from Maki list (11.95)

- |                  |                       |                  |
|------------------|-----------------------|------------------|
| Chicken Teriyaki | Salmon Teriyaki       | Beef Teriyaki    |
| Lemon Yaki       | Beef Asumaki          | Yaki-soba (beef) |
| Ebi Yaki Meshi   | Yakizakana (mackerel) |                  |

# Donburi\*

served with miso soup

\* In traditional Donburi, the egg is half-cooked. Due to certain costumers' concerns, the egg is cooked well-done unless otherwise requested

- 7.95 Oyako 親子丼 (sautéed chicken, egg & onion on top of rice)
- 7.95 Katsu カツ丼 (breaded fried pork cutlet with egg & onion)

# Dessert

3.95 *Ice Cream (green tea, red bean, vanilla, chocolate)*

4.50 *Sorbet*

5.95 *Tenpura Ice Cream (fried ice cream)*

4.95 *Moichi Ice Cream*

5.95 *Cheese Cake*

5.95 *Cake of the Day*

5.50 *Moichi*

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